

AMENDMENTS TO THE SPECIFICATION

IN THE SPECIFICATION:

Please amend paragraphs [0008]-[0010] beginning on page 3 as follows:

[0008] To achieve the above object, according to the present invention, a steam cooking apparatus ~~is provided with~~ including:

(a) a heating chamber in which food is placed;

(b) a steam generating device;

(c) an upper jet hole that is provided in a ceiling part of the heating chamber and through which steam supplied from the steam generating device is jetted toward the food placed in the heating chamber; and

(d) a side jet hole that is provided in a lower part of a side wall of the heating chamber ~~at one or both sides thereof~~ and through which steam supplied from the steam generating device is jetted toward the food

is so constructed

that a fan is provided for increasing the strength with which the steam is jetted out through the jet holes,

that the side jet hole is provided in a lower part of each of the side walls of the heating chamber at both sides thereof, and

that, when the food is supported in a state floating above the floor surface of the heating chamber by supporting means, the side jet hole is located below the supporting means.

[0009] With this construction, steam is jetted out through the upper jet hole provided in the ceiling part of the heating chamber and through the side jet hole provided in the lower part of each of the side walls of the heating chamber at ~~one or~~ both sides thereof. Thus, with no piping for supplying steam running naked inside the heating chamber, the apparatus has a visually refined construction suitable in a cooking apparatus for household use. Moreover, steam blows onto the food not only from above but also from the side, more specifically from both sides, through the side jet hole that is located below the supporting means when the food is supported in a state floating above the floor surface of the heating chamber by the supporting means. Thus, even the part of the food that is not hit by the steam from above is as well cooked as the upper part, contributing to an evenly-cooked, neat-looking result. Moreover, since the food receives heat from around the entire surface thereof, it is heated to the center sufficiently in a short time. In addition, the strength with which the steam is jetted out is increased by a fan. This permits the food to be heated intensely.

[0010] According to the present invention, in the steam cooking apparatus constructed as described above, when the food is supported in a state floating above the floor surface of the heating chamber by the supporting means, ~~and,~~ through the side jet hole, steam is blown toward under the food.

Please amend paragraphs [0012]-[0013] beginning on page 4 as follows:

[0012] According to the present invention, in the steam cooking apparatus constructed as described above, the side jet hole is so positioned and/or directed that, when the food is

supported in a state floating above the floor surface of the heating chamber by the supporting means, the steam jetted out from each side meets under the food.

[0013] With this construction, when the food is supported in a state floating above the floor surface of the heating chamber by the supporting means, the steam jetted out through the side jet hole at each side meets under the food. Thus, the steam that has reached under the food does not flow straight on, but stagnates and fills under the food. This ensures that steam makes contact with the food. Thus, although the steam there is directed originally in directions tangential to the surface of the food, it behaves as if blown in directions normal to the surface of the food. This ensures that the heat of steam is delivered to the food.

Please amend paragraph [0024] beginning on page 6 as follows:

[0024] According to the present invention, steam is jetted out through the upper jet hole provided in the ceiling part of the heating chamber and through the side jet hole provided in the lower part of each of the side walls of the heating chamber at ~~one or~~ both sides thereof, and no piping for supplying steam runs naked inside the heating chamber. Thus, the apparatus has a visually refined construction suitable in a cooking apparatus for household use. Moreover, steam blows onto the food not only from above but also from the side, more specifically from both sides. Thus, even the part of the food that is not hit by the steam from above is as well cooked as the upper part, contributing to an evenly-cooked, neat-looking result. Moreover, the food is supported in a state floating above the floor surface of the heating chamber by supporting means, and, through the side jet hole,

steam is blown toward under the food. This ensures that steam reaches the lower part of the food, permitting it to be heated sufficiently both from above and from below.

Furthermore, the steam jetted out through the side jet hole at each side meets under the food. Thus, the steam that has reached under the food does not flow on unimpeded, but stagnates and fills under the food. This ensures that steam makes contact with the food. Thus, although the steam there is directed originally in directions tangential to the surface of the food, it behaves as if blown in directions normal to the surface of the food. This ensures that the heat of steam is delivered to the food. In addition, the strength with which the steam is jetted out is increased by a fan. This permits the food to be heated intensely.